



Food and medicine, agricultural drying equipment

Model: **APEX-LJ357**

Standard: **GB/T 16714-2007&ICS65.060.99**

Introduce: ☆Introduction: APEX-LJ357 food drying equipment is a batch, and continuous production of drying equipment, the main heating electric heating, steam h...

Detailed product information

★Introduction:

APEX-LJ357 food drying equipment is a batch, and continuous production of drying equipment, the main heating electric heating, steam heating, hot air heating. The main principle is uniform material of the tile in the net to bring the network with 12-60 purpose steel mesh belt, gear drag in the dryer and from the mobile material between the hot air flow through the water vapor from humidity and the discharge hole, so as to achieve the purpose of drying, the box length is formed by the combination of standard segment, in order to save the venue, the drying mechanism into a multi-layered.

★Features:

1. APEX-LJ357 food drying equipment's investment is small, fast-drying, evaporation intensity is high.
2. The product has high efficiency, yield and product quality
3. standardization of production, according to the yield to increase the number of segments.
4. Device characteristics: energy conservation.
 - (1) If drying for the purpose of each off 1 kg of water, just a power consumption of about 0.8 degrees;
 - (2) If the thermostat for the purpose of every 1 hours only power consumption of about 0.5 degree.

★Main Specification

Dimensions	1200mm × 850mm × 1600mm
Internal Dimensions	750mm × 750mm × 1350mm
Maximum heating power	4KW
Temperature control range	ambient temperature - 100 °C
Temperature control accuracy	± 0.5 °C
Temperature control uniformity	± 0.8 °C
Temperature control methods	PID control
Humidity control range	30% - 100% (in the case of the material itself contains water)
Humidity control accuracy	± 1%
Humidity control methods	fuzzy control

Drying furnace design and manufacture and specification

food drying equipment